

# TUBERCULOSIS AND CANCER IN CHICAGO BEEF!

## BEEF TRUST FRAUDS.

**Tuberculosis-Cancer Combine Does as It Pleases in the Matter of People's Food.**

**Milk Fed Chickens Is a Good Name for Immature Canned Veal.**

"Milk-fed chickens" would be a good name if applied to calves, canned and sold to the public as a pure article of poultry.

Immature veal, bad meat, slices from canners and tid-bits from dead pork are nicely fixed up in the Trust laboratories with chemicals that give them "the natural flavor," and are then canned and sold to the public as chicken, turkey, geese, ducks and game of various kinds.

The Beef Trust employs an army of chemists whose main duty is to supply the proper taste, smell and appearance to the misbranded products. No attention whatever is paid to the effect of this kind of food on the public health.

The representatives of the Beef Trust have been in Washington for months fighting the passage of a pure food bill which will prohibit this frightful fraud in the misbranding of food.

The following telegram from its Washington correspondent, "Raymond," was printed on the first page of the Chicago Tribune Jan. 26, 1906: "Senator McCumber the other day gave to the Senate a hint as to the reason for this opposition by the packing house people. He quoted a report from the food commissioner of his own State, North Dakota, which hit the packers between the eyes, and which apparently explains why they have been opposing the pure food bill so vigorously."

"This North Dakota commissioner had the indecency to make a special examination of all the alleged potted chicken and potted turkey he could find. It was all put up in cans and all came from outside States in original packages, so it was clearly an article of interstate commerce and as such could be regulated only by the federal government. This North Dakota commissioner went through can after can and could not find the slightest trace either of chicken or turkey."

"Furthermore, it was put up by packing establishments which have no facilities for killing fowls and which do not provide them. The cans, however, were labeled 'potted chicken' and 'potted turkey,' and this thing the pure food bill proposes to stop."

"Everybody knows this potted turkey and chicken and the various kinds of soups prepared by the packing houses are the product of beef cattle, hogs and sheep."

"If the pure food bill is passed, however, a packing house which put up a can of desecrated pig and labeled it 'potted turkey,' would be subject to civil and criminal prosecution. One of the principal aims of the pure food bill is to prevent the misbranding of all food products, and it is this section which is arousing the strongest opposition."

"The evidence given before the Senate and House committees last year all goes to show that the crime of adulteration and gross deceit of misbranding and misrepresentation has become more widespread in this country than the public generally has any idea of. The packers are not the only people who deceive the public by their labels. In almost every line of food and drink products which are put up under special trade marks there is more or less deceit. Some things are adulterated in a way to be harmful. Others are adulterated but are harmless. The pure food bill, if passed and properly executed, would stamp out the harmful adulterations entirely, but would permit the harmless adulterations to go so long as there was no deception. It would prevent the use of coloring matter for the express purpose of deceiving, and it would put an end to the lying labels like those on the potted chicken of the packing trust."

"One of the strongest arguments recently submitted in behalf of the pure food bill was by Senator McCumber, who pointed out that the American people to-day, according to the best estimates of the Department of Agriculture, are paying annually about \$3,000,000,000 for adulterated and misbranded articles. This is about three times the national debt of the United States, and this enormous sum, every dollar of it, is contributed by people who believe they are getting something they do not receive. If the pure food bill was passed they would spend about the same amount of money, of course, but they would get what they are expecting to buy, and this is the whole object of the legislation now pending in the House and Senate."

People who eat freely of prepared or canned food consume at least forty doses of poison a day, according to the statement of R. M. Patterson, assistant State food commissioner for Illinois, who addressed the National Association of Retail Grocers at Niagara Falls, N. Y.

acterized impure and unwholesome, but he declared that illness and death, due to toxic infection, are becoming very common and much of it may be traced to the use of foods that have been kept in cold storage, not only fowls but fish, vegetables, fruits, etc.

"Nothing," said Mr. Patterson, "is more certain than that it is a great mistake to suppose that cold storage permanently arrests the process of decay. Food placed in cold storage undergoes chemical changes that make it extremely dangerous. We should have a law in this country to protect our people from this dangerous condition."

A menu prepared by Mr. Patterson and read by him and which is used by the unsuspecting consumer who gets forty doses of chemicals and colors a day, or 14,000 doses a year, is as follows:

Sausage containing coal tar dye and borax, and potato flour.  
Butter containing coal tar dye or borax.

Canned cherries containing coal tar dye or salicylic acid.

Tomato soup containing coal tar dye and benzoic acid.

Cabbage and corned beef containing saltpeter.

Corn scallops containing formaldehyde.

Canned pease, salicylic acid.

Catsup, coal tar dye and benzoic acid.

Mince pie, boracic acid.

Pickles, copperas, sodium sulphite and salicylic acid.

Canned beef containing borax.

Canned peaches, sodium sulphite, coal tar dye and salicylic acid.

Baked pork and beans, formaldehyde.

Currant jelly, coal tar dye and salicylic acid.

Cheese, coal tar dye.

"We have pharmacy and medical laws regulating the administration of drugs, extracts and simples," said Mr. Patterson, "and yet we allow a class of people without any medical skill to administer poisonous colors to ourselves and to our children in colored foods, beverages and confections."

"All the coal tar colors are manufactured by artificial processes without proper supervision as to their effect upon the public health, and none of them should be administered in foods in the promiscuous manner now prevailing."

Antiseptics, said Mr. Patterson, are used in these preparations to prevent fermentation. "Antiseptics may," he

continued, "like coloring matter, be divided into two classes—first, those which are not only admittedly harmless, but that are also useful articles of food, such as common salt, sugar, spices, etc. These have been used since time immemorial and their use must be considered legitimate."

"The second class embraces the so-called chemical preservatives, the principal ones of which are salicylic acid and benzoic acid, with their salts; boracic acid and borax, formaldehyde, saccharin, sacrol, sulphurous acid and its salts, nitrolic, beta naphthol and some of the mercuric compounds. The application of these preservatives to food products is of comparatively recent date and in my opinion their use is a menace to public health and longevity."

One hundred and sixteen articles produced by the Beef Trust in Chicago have been examined and condemned by the honest pure food commissioner of the State of North Dakota. Every one of them was condemned because it contained a poison and was therefore detrimental to the public health. Lack of space alone prohibits us from printing the list and the names of the houses shipping the stuff.

Chicago Daily News cattle report January 30, 1906:

"Canners and cutters were steady except in the common sorts, which were slow and weak. Common thin can-

ners were nearly 10 cents lower, but any good stuff was taken by the local buyers at steady prices. Bulls did not have as good a tone as on the previous day. The late market on Monday was weak and the sellers did not report any improvement. Heavy bulls were not so strongly desired by the buyers and little outside trade was reported except some choice weighty export sort. Bologna, when good, sold steady, but the common sorts were weak and slightly lower."

The Chicago Beef Trust house which pleaded guilty in Pennsylvania to the charge of selling poisonous and adulterated sausages, was fined on two charges.

The Eagle's exposure of the Beef Trust is arousing the whole world.

How much does the Beef Trust pay that clerk in the State Senate every session?

How can the people get any sort of fair play from the Illinois Legislature if the officers of it are in the employ of the trusts?

Beef Trust apologists say that most of the criticism of their methods is due to "dramatic license." Is there any "dramatic license" in the condemnation of over 3,000,000 pounds of beef containing tuberculosis in the short

space of three months? Is there any "dramatic license" about official health department reports?

If people knew what the  
Turtle soup,  
Chicken soup,  
Clam chowder, and  
Other soups sold by the Beef Trust  
were made of they would be surprised  
as well as disgusted.

The Beef Trust always did pay liberally for inside information on pure food laws.

Why should the clerks of the general assembly have a special appropriation made for them for the purpose of giving advance information to the trusts?

One of the most attractive resorts around Chicago is Belmont's Park at the corner of Twelfth street and 48th avenue. Mr. L. A. Belmont, the genial proprietor, does everything in his power to make his patrons happy and the result is that his garden is one of the most popular resorts around Chicago. Take the Metropolitan L. to 48th avenue and walk three blocks south to Twelfth street. Or take any West Side car and transfer at 48th avenue to Twelfth street. All Twelfth street cars pass the door. The car rides to Belmont's place itself is well worth the trip.



JAMES PEASE,  
Sheriff of Cook County.

## THE MILK FED PRESS.

**Beef Trust, Medicine Trust, Pure Food Foes, Patent Medicine Fiends Control State Legislation.**

**Illinois Is the Only State in the Union Where the People Are Asleep.**

Beef Trusts and other Corporations that are crooked or that want much from the Legislature without letting the people get on to the fact; and patent medicine trusts that are afraid the people will learn that they are selling poisons have discovered a new way of controlling public opinion without showing their own hand. They do their business through professional advertising agents, who claim to be able to handle the daily and country press. In turn the advertising agents put in large ads. for the Beef Trust, the Medicine Trust or some other trust as the case may be, always stipulating in their contracts that all contracts for advertising are void if the State Legislature passes any law inimical to the Beef Trust, Medicine Trust. That is about as comprehensive, as frankly impudent a scheme of controlling legislation as it is possible to imagine. And so the Patent Medicine Trust of America, for one, maintains a lawyer in Chicago, and a permanent secretary, office and staff. In every State capital in the United States it maintains an agent whose business it is to watch during the session of the Legislature each day's

batch of new bills, and whenever a bill affecting patent medicines shows its head to telegraph the bill, verbatim, to headquarters. There some scores of printed copies of the bill are made, and a copy is sent to every member of the association. Thereupon each manufacturer looks up the list of papers in the threatened State with which he has the contracts described above. And to each newspaper he sends a peremptory telegram calling the publisher's attention to the obligations of his contract, and commanding him to go to work to defeat the anti-patent-medicine bill. In practice, this organization works with smooth perfection and well-oiled accuracy to defeat the public health legislation which is introduced by boards of health in over a score of States every year.

Watch the daily newspapers whenever a trust is being assailed and see how the advertising columns are loaded with glaring calls to partake of wonderful delicacies.

In this connection, and in the absence of any reference to the "breakfast delicacies" of the Beef Trust, where there is life, there is soap.

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Don't you think so yourself? Rouqil is not whiskey under another name, but it takes the place of whiskey in sustaining the nerves. It does more—it supplies real nerve tones, instead of the temporary stimulation of alcoholic liquor, which is invariably followed by a depressing reaction when its effect wears off.

—And in addition to its strengthening and tonic properties, Rouqil expels the poison—for alcohol is a poison. If a man gets poisoned externally he applies curatives at once.

—And yet skin disease doesn't begin to be as serious as having the brain cells and nerve cells poisoned. You know that. Just from a dollars-and-cents standpoint one cannot afford to allow his brain, that marvelous Central Telegraph Office where thought messages originate, to become congested, inflamed and saturated with alcohol.

Brain-power is Earning-power. A man with a \$50,000-a-year brain should certainly take as good care of it as he expects a chauffeur to take of his Automobile.

—And the man with a \$2,000-a-year brain cannot reasonably expect to develop increased Earning Power if he retards the process of development by giving his Brain Cells too many Alcohol Baths.

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—And the man with a \$2,000-a-year brain cannot reasonably expect to develop increased Earning Power if he retards the process of development by giving his Brain Cells too many Alcohol Baths.

One bottle will cure the average case (you will cure any case, no matter how aggravated). We invite you to call at our office or write us in confidence. Let us send you, free, postpaid, a copy of our interesting book.

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